



Preserve Today, Relish Tomorrow

UCCE Master Food Preservers of El Dorado County

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Pickle Brined Turkey

- 1 (12-lb.) turkey, giblets removed
- 4 cups pickle juice
- 6 cups water
- 1 cup kosher salt
- 1/3 cup sugar
- Freshly ground black pepper, to taste
- 2 lemons, halved
- 1 head garlic
- 1 onion, cut into wedges
- 1 bunch fresh dill
- 1/2 c. (1 stick) melted butter
- 1 tsp. Old Bay seasoning
- Salt and pepper
- Pickle chips, for serving

Place turkey in a large pot or large food safe plastic bag, such as a baking bag, and add pickle juice and 6 cups water. Add salt and sugar and season generously with pepper. Cover with plastic wrap or close food grade plastic bag and refrigerate 8 to 12 hours.

Preheat oven to 350° with rack positioned in lower third.

Remove turkey from brine and rinse under cold water; pat dry. Generously season turkey cavity with salt and pepper and stuff with lemons, garlic, onion, and dill.



Photo from Pixabay

In a small bowl, whisk together melted butter and Old Bay. Brush all over outside of turkey and season with salt and pepper.

Tie legs together with kitchen twine and tuck wing tips under body. Place turkey breast-side up on a roasting rack set inside a large roasting pan. Bake turkey, basting every 45 minutes with pan juices, until the meat in the thigh registers 165F, 3 to 4 hrs.

Let rest 20 minutes before slicing.

Serve on a bed of pickles is OPTIONAL, but why not?

Source: inspired by Delish magazine

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